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Preserves and Pickles

FORTY RECIPES

By

Sophie B. Hurd, Oneida, N. Y.



Preserves and Pickles

Forty Recipes

PRICE TWENTY-FIVE CENTS

By

SOPHIE B. HURD

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Oneida, New York

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IN writing this little book it is the author's aim to shorten and simplify the recipes so that the busy housekeeper may have time to prepare these dainties, and the inexperienced will not fear to venture into new fields.

The guess work day of cookery has passed since the level measurements make the results practically sure, and the well filled shelves of the dark cupboard repay one for the time spent.



TO secure the best results in canning fruit a few directions must be carefully followed.

The fruit must be perfectly fresh and not over ripe, the jars must be thoroughly sterilized and new rubbers should be used.

When filling the jars place them in hot water or on a hot cloth. Great care must be taken that the jars are filled to overflowing. There should be no bubbles and no space for air at the top of the cans.

There are four methods of preserving fruit :

First—The old fashioned way of cooking it with an equal weight of sugar, but this is not desirable, as the large amount of sugar destroys the natural flavor of the fruit.

Second—The method allowed one-half to three-quarters pound of sugar to a pound of fruit, a small amount of water is added and all boiled together fifteen minutes.

Third—Peaches, pears, plums and pineapple are very satisfactory cooked in hot syrup; weigh the fruit, allow one pound of sugar to one cup of water, boil this 10 minutes, then cook a small amount of fruit at a time in the syrup—fill pint jars with fruit, pour over hot syrup to cover. If there is not enough syrup more can be made and added.

Fourth—Strawberries, raspberries and many of the small fruits are canned by filling pint jars with carefully selected and perfect fruit, pouring over the hot syrup, (allowing $\frac{3}{4}$ cup of sugar and one-half cup of water to each jar.) Seal and place in boiling water, and let stand until water is cold.

All recipes in this book call for level measurements.

To measure a spoonful of dry material fill the spoon and level off with a knife.

4 gills=1 pint

2 pints=1 quart

4 quarts=1 gallon

1 measuring cup=2 gills

2 measuring cups=1 pint

4 measuring cups=1 quart

3 teaspoons=1 tablespoon

16 tablespoons=1 cup

1 oz. celery seed=4½ tablespoons

1 oz. mustard seed=3½ tablespoons

1 oz. cinnamon=5 tablespoons

1 oz. cloves=5 tablespoons

Granulated sugar is always used unless otherwise stated. 2 cups=1 pound.

Blackberries . . allow one-half lb. sugar to one lb. fruit

Black Raspberries allow one-half lb. sugar to one lb. fruit

Cherries . . allow three quarters lb. sugar to one lb. fruit

Currants . . allow three quarters lb. sugar to one lb. fruit

Grapes . . allow three-quarters lb. sugar to one lb. fruit

Huckleberries . . allow one-half lb. sugar to one lb. fruit

Peaches allow one-half lb. sugar to one lb. fruit

Pears allow one-half lb. sugar to one lb. fruit

Plums . . allow three quarters lb. sugar to one lb. fruit

Pineapple. allow three-quarters lb. sugar to one lb. fruit

Red Raspberries allow one-half lb. sugar to one lb. fruit

Strawberries al'w three-quarters lb. sugar to one lb. fruit

JELLIES—CONSERVES

To warm sugar for jellies place in shallow granite tins, put in the oven and leave the door partly open.

Glasses should stand in hot water when being filled. To cover the jelly when cold use hot melted paraffine, then place the tin covers.

Jellies should be kept in a cool, dark, dry cupboard or closet.

QUINCE JELLY

Allow equal quantity of quinces and sour apples. Wipe fruit, remove stems, cut in pieces and cover with cold water, cook slowly until fruit is tender. Strain but do not squeeze. Measure juice, allow three-quarters pound of sugar to every pint of juice. Boil juice fifteen minutes, add heated sugar, boil five minutes, skim when necessary. Strain into glasses.

CRANBERRY JELLY

Pick over and wash four cups cranberries, add one cup boiling water and boil twenty minutes, rub through a sieve, add two cups sugar, cook five minutes, turn into a mould.

GRAPE JELLY

Pick over, wash and remove stems from grapes, put in preserving kettle (mash a few,) boil thirty minutes, strain through jelly bag. Measure, bring juice to the boiling point and boil five minutes, add an equal measure of heated sugar, boil three minutes, skim and strain into glasses. (10 lbs. grapes on stem makes about 2 qts. juice.)

CURRANT JELLY

Pick over currants, but do not remove stems, wash and drain. Mash and strain the juice. Measure and allow three-fourths of a pound (one and one-half cups) of sugar to one pint of juice. Let the juice come to the boiling point, then add the heated sugar and boil seven minutes. Skim and strain into glasses.

CRABAPPLE JELLY

Cut apples in halves, cut out the spots but not the core; put in kettle, cover with cold water, cook until soft, strain through jelly bag. Measure, boil twelve minutes, add heated sugar allowing three-fourths of a pound sugar (one one-half cups) to a pint of juice, boil one minute, take from fire, add juice one lemon to 2 qts. juice, strain into glasses.

GOOSEBERRY JAM

4 pounds sugar

4 pounds gooseberries

Wash and drain the gooseberries, add the sugar, put on the back of the range and heat slowly to the boiling point and cook until thick.

RASPBERRY JAM

Pick over berries, mash and allow $\frac{3}{4}$ lb. sugar to 1 lb. fruit, cook slowly forty-five minutes to one hour.

STRAWBERRY JAM

Follow recipe for Raspberry Jam.

CRANBERRY SAUCE

Pick over and wash three cups cranberries, add one and one-fourth cups sugar, one cup boiling water. Boil fifteen minutes.

RHUBARB CONSERVE

5 pounds rhubarb

2 pineapples

7 pounds sugar

4 oranges

Cut rhubarb and pineapple in small pieces, slice oranges very thin, leaving on the rind, add sugar and let stand over night; in the morning cook until quite thick.

PLUM CONSERVE

5 pounds of plums 4 oranges
5 pounds sugar 1 pound raisins
 1 cup English walnuts

Cut plums, remove stones, add sugar and orange pulp cut in pieces, the yellow rind chopped ; add raisins and nuts, and boil all together until thick. (Green gages or blue plums may be used.)

CHERRY CONSERVE

5 pounds cherries 4 oranges
5 pounds sugar 1 pound seeded raisins
 1 cup English walnuts

Pit cherries, add sugar, oranges sliced and peel chopped, add raisins, and nuts broken in pieces. Boil all together until thick (about forty-five minutes.)

GRAPE CONSERVE

6 pounds blue grapes 1 cup English walnuts
1 pound figs 5 pounds sugar
1 pound raisins Juice one lemon

Skin the grapes, cook pulp until soft, rub through sieve, add the skins and other ingredients, boil about one hour.

SUN-PRESERVED STRAWBERRIES

Hull the berries, weigh and allow sugar pound for pound. Let stand over night, pour off the juice

and boil for five minutes, then add the berries and boil five minutes. Spread on platters set in sun for fifteen hours (or five hours for three days,) cover with fine netting. Care must be taken that netting does not touch the fruit. Put in glasses and seal.

PRESERVED CURRANTS (COLD PROCESS)

1 pound Cherry Currants 1 pound sugar

Mash each currant, add the sugar and let stand one-half hour, then put in tight cans.

PRESERVED STRAWBERRIES OR CHERRIES

Weigh berries before hulling, using same weight of sugar. Put the sugar into a kettle and as the berries are hulled add them into the sugar. Put on back of range to heat slowly, when sugar is all dissolved let them boil briskly twenty minutes. Let stand in the kettle for three days in cool place, then can cold.

Cherries may be prepared in the same way, pitting them before putting into the sugar.

STELLA DOWNING PAGE

ORANGE MARMALADE

4 pounds oranges

4 pounds sugar

Remove peel from oranges in quarters, cover with boiling water and cook until tender, drain. Scrape to remove white portion, cut peel in shreds. Slice oranges, reject seeds and stringy portion; add sugar and cook slowly one hour, add rind and cook one hour longer. Fill jars or glasses.

PINEAPPLE AND STRAWBERRY CONSERVE

3 quarts strawberries

1 large pineapple

4 pounds sugar

Crush the berries slightly, cut pineapple in dice, put in saucepan and bring to the boiling point, then add sugar and boil five minutes, skim out the fruit and cook the juice until quite thick, then add the fruit, heat thoroughly and put in glasses.

SPICED GRAPES

3½ pounds grapes

1 cup vinegar

1½ pounds sugar

3 teaspoons each $\left\{ \begin{array}{l} \text{cinnamon} \\ \text{clove} \end{array} \right.$

Wash and stem the grapes, separate skins from pulp, cook pulp ten minutes, rub through sieve, add skins and other ingredients to the pulp and cook until thickened.

SPICED PLUMS

5 pounds plums 1½ tablespoons cinnamon
3 pounds light brown sugar 1 tablespoon clove
¾ cup vinegar

Boil slowly about one hour.

GINGER PEARS

8 pounds pears ¼ pound candied ginger
4 pounds brown sugar 4 lemons

Slice pears, add sugar and ginger, cut in small pieces, let stand over night, in the morning add the lemons peeled and sliced thin, cook slowly about three hours, put in cans or stone jar.

(Pears not fully ripe best to use.)

PICKLES

In preparing pickles care must be taken that the vinegar is not too strong ; it is quite safe to reduce pure cider vinegar about one-third.

When ground spices are used they should be tied in a muslin bag to prevent the pickles from becoming dark.

RIPE CUCUMBER PICKLES

Cut 5 large cucumbers in quarters, peel, remove seeds. Cook slowly in boiling water to which is added two teaspoons salt, one teaspoon powdered

alum to each quart of water ; when clear drain, place in jar, pour over syrup made by boiling five minutes four cups sugar, one pint of vinegar with two tablespoons each whole cloves and cinnamon tied in a bag.

Scald the syrup three consecutive mornings.

OIL PICKLES

25 medium sized cucumbers 1 cup olive oil
4 onions 3 tablespoons celery seed
1 quart vinegar 3 tablespoons mustard seed

Peel and slice cucumbers and onions thin, sprinkle with salt, let stand three hours, drain thoroughly, add other ingredients and put in bottles or cans.

CHUNK PICKLES

Fifty medium sized cucumbers, cover with strong brine (allowing two cups salt to four quarts water), let stand in brine three days, drain; let stand in clear water three days ; cut in inch chunks, for seven pounds cucumbers take weak vinegar to cover (about three pints), add one teaspoon powdered alum, simmer slowly two hours.

Skim out cucumbers, put in large stone jar, add to the vinegar three pounds sugar, one ounce each whole allspice, cinnamon and celery seed, boil five minutes and pour over the pickles.

MUSTARD PICKLES

Six large cucumbers, peel and cut in thick slices. 1 qt. small cucumbers, 1 qt. small onions, 1 qt. small green tomatoes cut in half; 1 large cauliflower, 6 green peppers, 2 bunches celery. Soak in brine 24 hours, (allow 1 cup salt to 1 gallon water). In the morning scald in same brine.

Mix six tablespoons mustard, 1 teaspoon tumeric, $1\frac{1}{2}$ cup sugar, 1 cup of flour, with 2 cups cold water; add 3 pints vinegar, cook $\frac{1}{2}$ hour with the vegetables, then add 1 lemon peeled and sliced and 1 red pepper.

PICKLED PEACHES

7 pounds peaches	$\frac{1}{3}$ cup stick cinnamon
1 pint vinegar	$\frac{1}{4}$ cup whole clove
3 pounds light brown sugar	

Rub off the peaches or peel them and cook in the syrup until tender, fill jars and pour over the syrup.

PICKLED PEARS

Follow recipe for pickled peaches.

SLICED GREEN TOMATO PICKLE

1 peck green tomatoes	2 teaspoons mustard (wet in
1 quart vinegar	cold water)
2 pounds sugar	1 tablespoon each cinnamon
	and clove

Cut tomatoes in one-fourth inch slices, cook in boiling salted water until tender, drain thoroughly.

Put in jar, sprinkle whole spices and mustard seed between layers—pour over the hot vinegar. A few slices of onion may be added.

BORDEAUX SAUCE

2 quarts cabbage	$\frac{1}{2}$ tablespoon tumeric
1 quart green tomatoes	1 tablespoon mustard seed
5 small onions	$\frac{1}{2}$ tablespoon whole allspice
1 red pepper	1 teaspoon celery seed
1 cup brown sugar	2 tablespoons salt
	1 quart vinegar

Slice cabbage, tomatoes, onions and pepper very thin. Boil all together one-half hour and can.

LITTLE CUCUMBER PICKLES

250 small cucumbers	$\frac{1}{2}$ cup horseradish root cut fine
2 quarts & one pint vinegar	1 teaspoon powdered alum
$\frac{1}{2}$ cup salt	1 tablespoon whole clove
$\frac{1}{2}$ cup sugar	1 tablespoon whole cinnamon
$\frac{1}{2}$ cup mustard seed	2 green peppers cut fine

Pour boiling water over the cucumbers, let stand over night, in the morning drain. Boil the vinegar with all the ingredients and pour hot over the cucumbers.

CUCUMBER PICKLES (COLD PROCESS)

2 gallons vinegar	$\frac{1}{2}$ cup mustard seed
$\frac{1}{2}$ cup whole clove	2 teaspoons powdered alum
$\frac{1}{2}$ cup whole allspice	$\frac{1}{2}$ cup salt
$\frac{1}{2}$ cup stick cinnamon	$\frac{1}{2}$ cup horseradish root

Scald vinegar, spices and alum, cool, add salt and horseradish root; put in stone jar and add cucumbers as picked.

SLICED CUCUMBER PICKLE

1 quart sliced cucumbers	20 whole cloves
1 sliced onion	1 teaspoon tumeric
1 green pepper	1 teaspoon mustard seed
1 cup brown sugar	Vinegar

Peel and slice cucumbers, onion and pepper thin; sprinkle with salt, let stand three hours, drain. Add other ingredients with enough vinegar to cover. Scald fifteen minutes but do not boil.

SWEET PICKLED WATERMELON

Cut skin from melon rind, cut in two-inch squares, soak twenty-four hours in salted water; drain, cook in boiling water until clear (about two hours.) Make a syrup of one quart of vinegar, four pounds sugar; add two tablespoons cinnamon, one tablespoon clove in a bag. Add the rind and cook until tender, take from fire, let stand over night, in morning put rind in jar, cook the syrup until thick and pour over the rind.

PRESERVED TOMATOES

1 lb. yellow pear tomatoes	$\frac{1}{3}$ cup candied ginger
1 pound sugar	2 lemons

Cover tomatoes with boiling water to remove skins, add sugar and stand over night; in morning drain off syrup and cook until thick; add ginger and lemons sliced thin. Cook until tomatoes are clear.

INDIA RELISH

1 cabbage	$\frac{1}{2}$ teaspoon cinnamon
6 onions	2 teaspoons celery seed
1 cup sugar	2 teaspoons mustard seed
1 pint vinegar	

Chop the cabbage and onions, put in layers in jar with salt, stand twenty-four hours, rinse and drain. - Boil vinegar, sugar and spices, pour over the cabbage and let stand over night ; in the morning boil all together five minutes.

SHIRLEY SAUCE

12 ripe tomatoes	2 cups vinegar
1 onion	$\frac{1}{3}$ cup sugar
3 red peppers	2 tablespoons salt

Peel and slice tomatoes, remove seeds from peppers and chop with the onion, add vinegar, sugar and salt. Cook slowly three hours and bottle.

CHILI SAUCE

18 large ripe tomatoes	$\frac{1}{2}$ tablespoon ground clove
4 green peppers	2 cups vinegar
4 onions	1 cup sugar
2 tablespoons gr. cinnamon	2 tablespoons salt

Peel tomatoes and onions, remove seeds from the peppers, chop all fine, then boil slowly about three hours

TOMATO KETCHUP

Boil tomatoes until soft, rub through a sieve, to each gallon of pulp add three tablespoons salt, one-half tablespoon pepper, two tablespoons ground mustard, one-eighth teaspoon cayenne pepper, one-fourth teaspoon allspice, two teaspoons cinnamon, two cups vinegar, one cup sugar. Boil slowly until thick.

MINCE MEAT

4 quarts chopped apple	4 cups sugar
2 quarts cooked chopped lean beef	1 quart chopped suet
2 cups cider	2 cups cut raisins
2 cups boiled cider	2 cups English currants
1 cup brandy	1 cup shaved citron
2 teaspoons clove	Juice two lemons
1 tablespoon cinnamon	2 cups molasses
	1½ tablespoons salt
	2 small nutmegs

Boil all together one hour.

GRAPE JUICE

	3 quarts grapes stemmed
1 quart water	3 cups sugar

Cook the grapes and water until soft, strain, add sugar, boil three minutes and bottle.

ENGLISH PLUM PUDDING

2 cups stale bread crumbs	2 cups raisins
1 cup flour	$\frac{1}{2}$ cup currants
$\frac{1}{2}$ pound suet chopped fine	$\frac{1}{2}$ cup dates or figs
1 cup brown sugar	$\frac{1}{4}$ pound citron
$\frac{1}{2}$ cup molasses	Juice and grated rind 1 lemon
1 teaspoon cinnamon	3 beaten eggs
1 teaspoon salt	1 teaspoon soda
Little nutmeg	1 tablespoon hot water

Mix in order given, steam four hours.

TO PRESERVE EGGS FOR WINTER USE

To 10 qts. water add 1 qt. of fresh slacked lime and 2 cups common salt. Put eggs in large jar or butter tub, cover with the mixture. Add water occasionally as it evaporates.

(Eggs are best to put down in the spring.)



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